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THE DECORATOR AND FURNISHER.

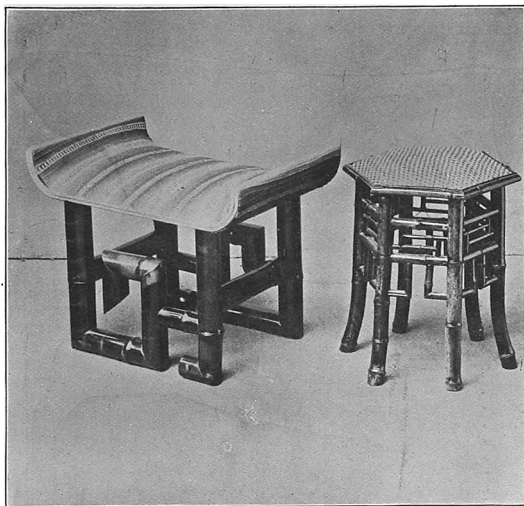
required for a large family. Ranges, in common with all kitchen utensils and furniture, should be carefully bought, for they are the tools by which the health of the household is wrought.

A refrigerator, or ice chest, is a necessary item of kitchen furnishing. The cheapest zinc-lined ice chest, with wire shelves, costs \$3, each larger size adding a dollar to the cost. The cheapest refrigerator to be had is the one that is zinc-lined, its walls packed with felt paper, and the shelves of perforated zinc. This has two openings, a double-lidded one at the top, into the ice compartment, and the second one at the side into the food chamber. The waste pipe has a siphon at its end, to prevent the ice from melting. This keeps the food well, and does not need a large quantity of ice. Another one for \$8 is almost identical, except that its shelves are made of galvanized iron, which are stronger than those of zinc. The finest and most satisfactory refrigerator is zinc-lined and packed with charcoal. Its pipe is double siphoned, and has an elbow at the center, so that the pipe can be easily cleaned. It has two divisions, which are connected by several passages, to make the air circulate as perfectly as possible. This kind, in medium size, is \$'0.

ITEMIZED STATEMENT OF KITCHEN FURNISHINGS.

KITCHEN FURNITURE, \$26.35, as follows:—Icebox, \$10; oil-cloth, \$5; large table, \$; small table, zinc-covered, for hot dishes, mounted on castors, \$3; three chairs, \$1.50; alarm clock, \$1; lamp, \$2.50; large pail, 25c.; two good brooms, 75c.; floor mop, 25c.; 2 dish mops, 10c.

TINWARE, \$8.35, as follows:—Large dishpan for kitchen, 20c., divided dishpan for dining-room, 30c.; large dripping-pan, 20c.; small dripping-pan, 15c.; 3 bread-pans, \$1; biscuit-pan, 25c.; round-fluted cake tin, 15c.; 1 doz. patty-pans for-muffins and small cakes, 25c.; 2 small round cake tins, 10c.; 4 jelly-cake tins, 20c.; one-quart tin saucepan, 10c.; two quart tin saucepan, 20c.; four-quart tin pail, 20c.; two quart tin pail, 15c.; one-quart tin pail, 10c.; graduated quart measure, 10c.; pint measure, 10c.; flour scoop and sifter, 10c.; hair-wire grated strainer, 10c.; colander, 20c.; cake box, 20c.; bread box, 20c.; vegetable grater, 5c.; nutmeg grater, 5c.; dredging box for salt, pepper and flour, 10c.,



BAMBOO SEAT, GREEK FORM (No. 37) AND BAMBOO SEAT, MATTING TOP (No. 38).

six-quart seamless milkpan, 40c.; 2 japanned trays, 80c.; 1 dozen muffin rings, 20c.; 2 funnels, 15c.; 5 plain pudding mould and jelly moulds, 50c.; cake cutter, 5c.; dustpan with brush, 50c.; hot water can, \$1.

AGATEWARE, \$7.70, as follows:—Teakettle, \$1.00; teapot, 75c.; coffeepot, 75c.; stockpot, 75c.; two-quart saucepan, 60c.; double boiler, \$1.00; one-quart saucepan, 50c.; frying-pan, 75c.; omelet-pan, 50c.; large pail, 50c.; preserve kettle, 60c.

CUTLERY, \$5.10, as follows:—Chopping knife, 30c.; meat knife, \$1.50; bread knife, \$1; small knife for peeling potatoes, 25c.; 6 kitchen knives, 50c.; 6 kitchen forks, 50c.; corkscrew, 20c.; 3 table-spoons and 6 teaspoons, 25c.

IRONWARE, \$9.55, as follows:—Griddle, 40c.; palette knife, 75c.; set of scales, \$1; egg-beater, 20c.; icepick, 10c.; garbage pail, 25c.; coffee mill, 50c.; lemon squeezer, 50c.; meat broiler, 40c.;



BAMBOO HALL CHAIR UPHOLSTERED IN TIGER SKIN (No. 51).

fish broiler, 20c.; can opener, 10c.; meat chopper, 25c.; perforated skimmer, 10c.; ladle, 10c.; pot chain, 5c.; 2 iron spoons, 20c.; cake turner, 5c.; three-quart saucepan, 40c.; split spoon, 50c.; hammer, 25c.; hatchet, 40c.; axe, \$1; poker, 5c.; shovel, 20c.; large shovel, 50c.; 2 coal scuttles, \$1; nails, 10c.

EARTHENWARE AND GLASSWARE, \$8.15, as follows:—Two stone crocks, \$1; 6 kitchen plates, 25c.; 6 kitchen cups and saucers, \$1.50; 2 large standard platters, 75c.; two-quart pitcher, 25c.; four-quart pitcher, 40c.; 4 yellow mixing bowls, \$1.25; wash basin, 25c.; 3 pie plates, 25c.; glass rolling pin, for pastry, 75c.; 6 tumblers, 50c.; 1 dozen dish towels, \$1.

WOODENWARE, \$3.85, as follows:—Chopping bowl, 10c.; bread board, 25c.; small meat board, 15c.; rolling pin, 10c.; 2 sugar boxes, 30c.; spice box, 75c.; knife and fork box, 25c.; knife board, 30c.; towel roller, 5c.; 2 soap cups, 10c.; blacking case, \$1.50.

Laundry work done at home demands a separate list of articles.

LAUNDRY EFFECTS, \$10.80, as follows:—Tin boiler with copper bottom and cover, \$1.25; washing board, 50c.; clothes horse, 75c.; ironing board, 50c.; shirt board, 25c.; clothes basket, \$1; set flat-irons, 75c.; clothes line, 50c.; clothes pins, 25c.; starch pan, 30c.; clothes wringer, \$2.50; 2 tubs, \$2.25.

Not one of these utensils is unnecessary or extravagant for the comfortable, strength-conserving doing of domestic cookery and laundry work.

Let us now see what the necessary kitchen furnishings will amount to: Kitchen furniture, \$26.35; tinware, \$8.35; agateware, \$7.70; cutlery, \$5.10; ironware, \$9.55; earthenware and glassware, \$8.15; laundry utensils, \$10.80. Total, \$78.

Of course each home will have its individual and special likes and needs, causing some things to be bought which no special list can embrace. If the homemaker furnishes her kitchen, including range, for \$100, she may rest assured that it is in reality a small sum, spent to the best advantage for her home's health.

Among the labor-saving and comfort-supplying appliances for domestic use are gas and kerosene stoves. These are boons

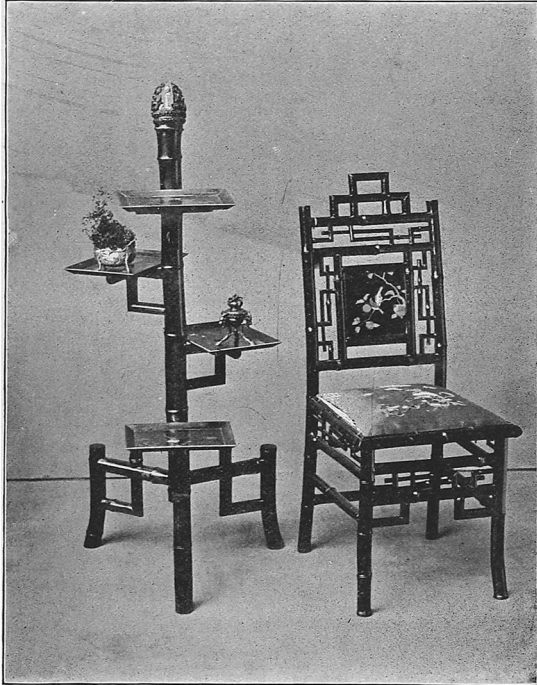
BAMBOO FURNITURE.

NOTHING can be more artistic or desirable for summer furnishing than bamboo furniture. For exquisite daintiness and beauty of outline, it is the furniture of all others for the summer cottage, and a few pieces will make a graceful, comfortable and artistic apartment. Bamboo is a truly wonderful material, the larger stems combining strength and lightness in a manner unequaled by either timber or metal.

While the furnishings manufactured of bamboo are characterized by the admirable qualities of lightness and utility, it must be admitted that there is considerable room for a more varied expression of artistic grace. The ready-made bamboo furniture of our stores is not nearly so artistic as it might be, and hence many are deterred from furnishing their summer cottages entirely with bamboo furniture, by reason of the commonplace style in which the various articles are manufactured. It is only in Paris that the artistic qualities of the material are thoroughly appreciated, and in that city are manufactured bamboo furnishings which would aptly decorate the villa of a king.

We reproduce some very artistic designs in bamboo furniture, manufactured by the house of Perret, Fils and Vibert, of Paris, alike suitable for the furnishing of the summer home, or the fresh air parlor known as the piazza, the designs being as beautiful as they are novel.

There are shown an armchair, side chair, and seat in lacquered bamboo, with tile panels in the backs, the seats being in woven cane, being numbers 43 and 44. There is also shown a bamboo hall chair upholstered in tiger skin, No. 51, and two

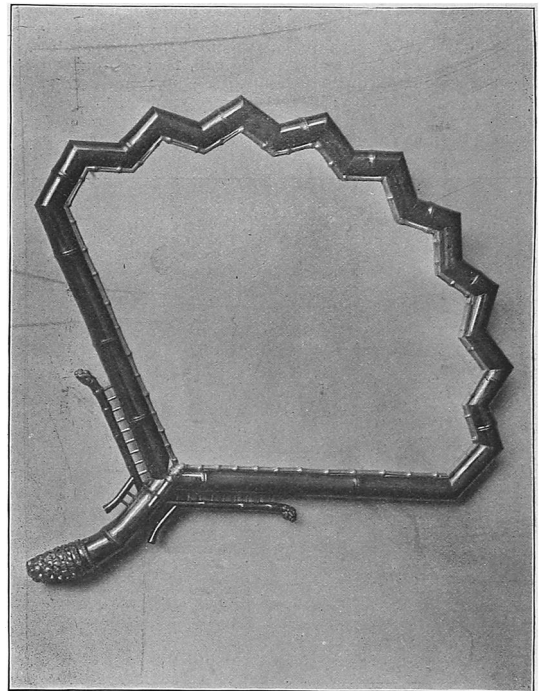


BAMBOO FLOWER STAND (No. 27) AND CHAIR WITH LEATHER SEAT (No. 28).

to the housewife in warm weather, and are economical in every particular, saving food, fuel and strength. In cities and towns where the rates are as low as \$1.50 per 1,000 feet of gas, the gas stove is as economical as the oil stove, and is cleaner, safer and better. The heat is intense, but even. The gas stove requires no special utensils, and can be placed wherever connection can be made with an ordinary gas burner. A two-burner gas stove, costing \$4, with five feet of rubber tubing, costing 50 cents, has done for two years the ironing for a family of five, two of them being children, and all the meals and cooking during three months, excepting the range to heat washing water on Monday, and sufficient fire on Wednesday and Saturday to bake bread, cake, etc. Its use increases the gas bill about \$1 a month. Gas stoves are made with one, two, three and four burners, and the larger ones have ovens, but the average gas stove at \$4 will do good service.

It is difficult to choose an oil stove, each one having its good qualities, and all being economical and manageable with care and cleanliness. There is a small one-burner variety, costing less than a dollar, while two, three and four burners increase in cost and appliances and utensils, until we have one almost equal to a range. A two-burner oil stove, with a full supply of utensils, will cost about \$5.

An ice-cream freezer is an addition in providing delicacies for the table at small outlay, and is now in common use in many households. Several of those lately invented work very rapidly and easily. They hold from two quarts to twenty-four, the former costing \$1.25. A decorated water cooler holding two gallons, costing \$1, is also a useful summer kitchen utensil.



BAMBOO MIRROR FRAME (No. 31).

bamboo seats, Nos. 37 and 38, the tops of which are composed of matting. The bamboo flower stand, No. 27, and the chair with leather seat, No. 28, are extremely beautiful. The bamboo mirror frame, No. 31, is a unique conception for a wall mirror, such as could only emanate from an Oriental mind.

The various numbers quoted refer to the numbers in the catalogue of the manufacturers, so that any of our readers wishing to obtain these articles can do so with the least amount of trouble.

FURNISHING THE KITCHEN.



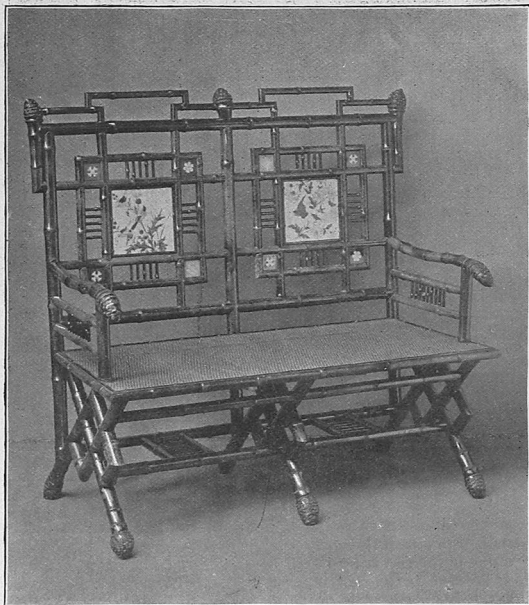
OW to furnish the home with moderate means—a home in which elegance does not override comfort, and in which substantial furnishings are used, such as can be obtained at low cost, is the problem of the hour. We are convinced that we ought to take up the consideration of the various rooms in the house in the order of their importance, and it will be admitted that the furnishing of the kitchen is even more important than that of the dining-room or drawing-room, and it is here

that our steps will first lead us.

The kitchen is the prime necessity of every household, and upon it the very life of the family depends.

When you are furnishing the kitchen bear in mind that it is sometimes poor economy to save money. Be a little lavish in pots and pans, bowls and spoons. Your strength is your capital. Do not squander it by doing without what you need in the way of utensils, or wear yourself out washing them again and again in the course of one morning's work because you have an over-scant supply of necessary vessels.

There are plenty of homes where the abundant food served on handsome china is prepared by the cook with the greatest difficulty because of insufficient utensils. A visit to such kitchens would reveal makeshifts that are usually associated with poverty.



SEAT IN BAMBOO, TILES AND CANE (No. 44).

Cake and puddings mixed in soup tureen or vegetable dish in default of regular mixing bowls, bread set to rise in a dishpan for lack of a bread-bowl, left-overs set away in the handsome china dishes in which they came from the table because there are not kitchen plates and cups to hold them, wornout chopping bowls, leaking measuring cups, dented and dingy tins, and a general "down-at-heel" condition of affairs.

The best ware for pots and pans is usually of agate, although it is difficult to find a make that will not crack or scale. The blue porcelain-lined vessels are always pretty and clean-looking. Of these or the agate should be the double boilers, the double-bottomed saucepans, the frying kettle, the pudding dishes, and sundry other equally useful vessels. Have an omelet-pan as well as a frying-pan, a waffle-iron as well as a griddle, muffin-tins as



CHAIRS IN BAMBOO, TILES AND CANE (Nos 43 and 43A).

well as biscuit-pans. And, above all, do not stint yourself in the matter of bowls. Have of big bowls one or two, of medium-sized bowls three or four, and of small bowls as many as your financial conscience will allow you to get. They are cheap, they take up little room, are easily kept clean, and are always useful, not only for mixing small quantities, for beating an egg or two, but for holding a spoonful of this or half a cupful of that remnant.

Be lavish also in spoons for mixing and for measuring, and in knives of various sizes for cutting meat and bread, for paring apples and potatoes. Have a split spoon for taking croquettes and fritters from the boiling fat, meat-forks, cake-turners, and a palette-knife for lifting and turning an omelet. Provide yourself with a board to cut bread upon, with a paint brush to grease cake-tins, with an iron-handled dish-cloth, for cleaning pots and pans, with a long-handled mop, a vegetable-grater, a cheese-grater, a vegetable press, a gravy-strainer, a long-nosed pitcher for griddle-cake batter, and more than one egg-beater.

The first thing to be bought is the kitchen stove or range. In large cities the range is built into the house, or into the better class of apartments. They are built into the chimney, and cost from \$18 to \$75, according to size and quality. The price, of course, includes the pipes and all connections with the cylindrical hot-water boiler that stands in the chimney corner. In houses and apartments where there is no brick-set range, a portable range is used, which looks like the cooking stove of twenty years ago, and has all the modern appliances for saving heat and fuel. All portable ranges can have the water front of the boiler connected with them, and the larger ranges have a reservoir attached to them to use when the water does not have sufficient force to fill the boiler. These cost anywhere from \$15 to \$60. For a lesser price can be had a tiny range for light housekeeping, which of course does good in a small way. Thirty dollars will purchase a range of full size, capable of doing all